



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

MENU NAME	St Valentine Menu
OUTLET NAME	Toro
HOTEL NAME	N/A
CITY / COUNTRY	Malta
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	January 17 th , 2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Menu Brief Preparation:

- o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
- o The brief should be checked for **grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering**.
- o Pricing should be **informed and included in the initial submission**, rather than added after approval.
- o **Completed menu submission must be received no less than 14 days before the proposed change.**

2. Initial Review:

- o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.

3. Final Approval Process:

- o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.

4. Menu Design Kickoff & Distribution:

- o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
- o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
- o **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.

Valentine's Menu



RICHARD
SANDOVAL
HOSPITALITY
Sharing Style

Cold Starters

Torokase, Hamachi tiradito, ceviche criollo, acevichado roll, salmon nigiri* S,G
Tuna Tostadas, chicha morada chicharrón, mango, sriracha aioli, caviar*G

Hot Starters

Chicken yakitori, togarashi huancaína, chimichurri, yuzu furikake D,G

Main Course

24 hour Short ribs, slow-cooked, miso chipotle sauce, asian pumpkin purée, endive, pickle, king mushroom D,G

Grilled Whole Sea Bream, miso guajillo marinade, tropical fruits, kimchi aioli, avocado yuzu purée D,G

Grilled Asparagus, miso aioli, tahina-avocado foam, sesame seeds V
Mushroom parmesan foam, grilled mushroom, truffle, aji panca emulsion D,G

Desserts

Fresas Con Crema, white chocolate crumble, yuzu merengue, strawberry sorbet D

C CRUSTACEANS | CE CELERY | D DAIRY | E EGG | F FISH | G GLUTEN | L LUPIN | MO MOLLUSCS | MU MUSTARD |
N NUTS | SE SESAME | S SOYA | SU SULPHITES | V VEGETARIAN | VG VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD
BORNE ILLNESS